

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 7/4/01	ESTABLISHMENT NO. AND NAME Est. 129 Viandes Ultra Meats Inc.		CITY St. Esprit
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. R. Arsenault & Ch. Allard		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 O	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	7/4/01	Est. 129 Viandes Ultra Meats Inc.	St. Esprit
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Drs. R. Arsenault & Ch. Allard		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

7/18 Condensation was observed on the hanging spider web in the deboning room, directly above edible empty bin. The bin was moved by the company employee.

18 Non-dripping condensation was observed over carcasses in a cooler and non-dripping condensation over the product way was observed in the shipping area. This deficiency was corrected by the establishment employee.

28 Swine carcasses were contaminated through contact with the employee's boots during the dressing operation. This deficiency was corrected immediately by the establishment management.

30 Plastic in the combo was cut in several places and it had oil spots and water on the outside of the plastic. This deficiency was corrected by the establishment employees.

33 Large wholes under the door connecting shipping dock with outside premises were observed. This was scheduled for correction.

43 Decharacterized carcasses were observed in the edible combo in the cooler. This was immediately corrected by the establishment management.

82 On-site HACCP verification was performed once a month.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 7/5/01	ESTABLISHMENT NO. AND NAME Est. 251 Les Produits Alimentaires Mondiv Inc.		CITY Boisbriand COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Richard Arsenault & Christian Allard		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 M	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 M
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 M	Antemortem dispositions	39 O	Post-processing handling	68 M
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 O	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 M	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 O	SSOP	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 M
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	7/5/01	Est. 251 Les Produits Alimentaires Mondiv Inc.	Boisbriand
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Drs. Richard Arsenault & Christian Allard		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 4 The waste containers had hand-operated lids in the men's and women bathroom. These hand-operated lids were removed by the company management.
- 12 Workplaces in this establishment were congested in some areas, making difficult to prevent contamination of product.
- 23 The company employee street cloth was observed on the top of the dressing cabinet in the women dressing room. This deficiency was corrected by the establishment management.
- 35 Squeegee used for dirty floor cleaning was observed to be set on the can washer. It was removed by the CFIA IIC.
- 35 The washing of the equipment and barrels used for edible product was washed insufficiently. This deficiency was corrected by the company and CFIA IIC.
- 65 The dud detector for sealing of glass containers was malfunctioning. This detector was checked by the company technician.
- 68 Control on the recycling cooling water were not present. Discussed during the exit meeting and the company agreed to change their practises.
- 82 Preventive action was not recorded in the establishment SSOP program. This will be corrected immediately in all establishments.
- 83 The HACCP critical limits need to be specified.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 6/20/01	ESTABLISHMENT NO. AND NAME Est. 270A Olymel LTD		CITY Red Deer
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Richard Arsenault & Dr. Larry Miller		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 M	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A*
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Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
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Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	E. coli	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	Salmonella	83 M
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	6/20/01	Est. 270A Olymel LTD	Red Deer
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Drs. Richard Arsenault & Dr. Larry Miller		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 7 A presence of a fly observed on the kill floor. Establishment management took a corrective action.
- 8 The results observed by the contracted pest company were recorded unclearly. The establishment will ask the person performing the rodent control to clarify his findings.
- 27 Ingesta contamination was observed on 1out of 40 offals in the kill floor. This deficiency was observed by the auditor and corrected by the establishment officials.
- 30 Grease was observed on two carcasses in the cooler. It was corrected immediately by establishment.
- 33 The floor in the cut up area needs to be repaired. This was scheduled for correction.
- 43 The product identification and denaturing for rendering was missing in this establishment. CFIA asked for product identification.
- 82 The method used for E. coli testing was not random and upper/action limit was not identified. Corrected immediately by the establishment officials.
- 83 The method used for Salmonella testing was not random. Corrected immediately by the establishment officials.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 8/18/01	ESTABLISHMENT NO. AND NAME Est.38 Lakeside Packers/a division of Lakeside Feeders		CITY Brooks
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Richard Arsenault & Larry Miller		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 M	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 M	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 O	Condemned product control		43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
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Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	E. coli
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	8/18/01	Est.38 Lakeside Packers/a division of Lakeside Feeders	Brooks
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Drs. Richard Arsenault & Larry Miller		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

7 Continuous mouse presence findings were observed in several areas of the establishments but no preventive action was recorded. Future corrective action was scheduled.

26 An employee was observed to pick up a frock from the floor and hanged it back for further use in the deboning room. This deficiency was corrected immediately by company employee.

Gloves, street bag and coats found on the floor in the pelletizing area. This was corrected immediately by the establishment employees.

Gloves and aprons on the floor were observed in several areas of the establishment. This deficiency was corrected immediately by establishment employee.

30 Grease and rail dust were observed on carcasses in the cooler. This was corrected immediately by the establishment employee.

43 Condemned product is not properly identified and denatured before taking to the rendering company. The establishment's claim is that the rendering company doesn't except denatured hide. This procedure is going to change by identifying animal by ear tag.

72 Proper carcass identification (stamping) is not visible on many carcasses. Corrective action was scheduled.

76* Monthly supervisory reviews are done quarterly in province of Alberta.

82 The sponging method is used for testing for generic E. coli but excision criteria have been used for evaluation of test results.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 6/21/01	ESTABLISHMENT NO. AND NAME Est. 401 XL Beef a Division of XL Foods Inc.		CITY Calgary
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Richard Arsenault & Larry Miller		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
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Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 O	Condemned product control		43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
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Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 M	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP
Personal hygiene practices	26 A	Ingredients identification		53 A	E. coli
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 O	

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	6/21/01	Est. 401 XL Beef a Division of XL Foods Inc.	Calgary
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Drs. Richard Arsenault & Larry Miller		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

18 Heavy condensation buildup on overhead equipment directly over carcasses, resulting in steady dripping was observed in the carcass cooler. This deficiency was corrected by the establishment management.

24 The outside premises were found to have waste materials in several areas around the animal pens.

27 Hide pooler was observed leaving marks on few carcasses in the carcass cooler. This deficiency was corrected immediately by the company employee.

30 Offals were not spaced out in the cooler. Corrected immediately by the management.

30 Rail dust was present on two carcasses in the shipping dock. Corrective action was immediate.

43 Condemned carcasses were not properly identified and denatured. The CFIA officials asked for condemned carcass identification.

47 The residue sampling program was not under the lock in the inspection room.

72 Carcass stamping was not visible on several carcasses in the carcass cooler. Management officials gave assurances the problem would be corrected.

82 "Zero tolerance" for fecal contamination was not defined, critical limits allowed fecal contamination of carcasses.

83 Improper testing and evaluation of E. coli was found. Sponging method was used for sample collection, excision method was used for evaluation of the test results but no numerical values were found.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 6/25/01	ESTABLISHMENT NO. AND NAME Est. 545 Superior Poultry Processors LTD.		CITY Coquitlam
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Christian Allard & Diamond Moosa		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP M	
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	6/25/01	Est. 545 Superior Poultry Processors LTD.	Coquitlam
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Drs. Christian Allard & Diamond Moosa		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

18 Heavy condensation was dripping from overhead structures onto packaged boxes of product in the shipping cooler (the company employee did not follow the supervisory command). This deficiency was corrected immediately by the establishment management.

18 Dripping condensation from the overhead structures over the edible product conveyor belt was observed in the boning and cutting room. Management officials took immediate corrective action.

18 Dripping condensation was observed over the salvaging table in the salvage operation room. The CFIA official ordered immediate corrective action.

18 Rusty overhead pipes over the chiller were observed in the chill room. This deficiency was scheduled for correction.

23 Employees' aprons were found on the floor in the mens' locker. Corrected immediately by establishment management.

23 Four out of seven toilets were not functional in the women; bathroom. Two of them were made functional during the audit process, the other two were scheduled for repair.

28 Identified edible barrel was used by birds hangers in the slaughter area as an inedible barrel. Corrected immediately by the establishment employee.

28 The loose tape was observed over the chiller. This was scheduled for correction.

29 The employee at the bird salvage station did not sanitize her knife during the operation. This deficiency was corrected by the CFIA reviewer.

30 The storage of the equipment and build up ice over boxes with product was observed in the freezer. This deficiency was scheduled for the correction.

82 The SSOP did not have preventive action recorded and the corrective action was not verified.

83 The HACCP's critical limits for "zero tolerance" for fecal contamination was not identified.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 6/22/01	ESTABLISHMENT NO. AND NAME Est. 599 K & R Poultry		CITY Abbotsford COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Christian Allard & David Green		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 O	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program	33 M		Processing schedules
Establishments separation	06 A	Preoperational sanitation	34 M		Processing equipment
Pest --no evidence	07 A	Operational sanitation	35 A		Processing records
Pest control program	08 A	Waste disposal	36 A		Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification	37 A		Container closure exam
Lighting	11 A	Antemortem inspec. procedures	38 A		Interim container handling
Operations work space	12 A	Antemortem dispositions	39 A		Post-processing handling
Inspector work space	13 A	Humane Slaughter	40 A		Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures	41 A		Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions	42 A		Processing control -- inspection
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance	46 A		Single standard
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A		Inspection supervision
Dry storage areas	21 A	Residue reporting procedures	48 A		Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A		Shipment security
Welfare facilities	23 M	Storage and use of chemicals	50 A		Species verification
Outside premises	24 M	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A		Imports
Personal dress and habits	25 A	Boneless meat reinspection	52 A		E. coli
Personal hygiene practices	26 M	Ingredients identification	53 O		Salmonella
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	6/22/01	Est. 599 K & R Poultry	Abbotsford
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Oto Urban	Drs. Christian Allard & David Green	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

23 The employee's street and work clothing was not properly separated. This deficiency was corrected by the company management.

24 The outside premises had waste material in several areas of the establishment. Corrective action was scheduled.

26 An employee was observed to fail to wash his hands after contaminating them by touching the floor before continuing to work with product. The establishment officials took immediate corrective action.

33 Dirty, old vent pipe with hanging spider webs from the ceiling was observed over the product traffic way in the chiller and boning room. This was scheduled for correction by the establishment officials.

33 The water spray on the viscera puller was not efficient. Corrected immediately by the establishment employee.

34 The cooler's refrigeration unit observed to have dirty piece of plastic inside of the equipment. This deficiency was corrected immediately by the reviewer.

82/83 The E. coli and Salmonella carcass selection was not following random selection.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 6/19/01	ESTABLISHMENT NO. AND NAME Est. 604. Trochu Meat Processor.		CITY Trochu
FOREIGN PLANT REVIEW FORM					COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. Richard Arsenault & Dr. Larry Miller		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 M	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	6/19/01	Est. 604. Trochu Meat Processor.	Trochu
			COUNTRY
			Canada
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Oto Urban	Dr. Richard Arsenault & Dr. Larry Miller	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 7 Presence of flies observed on the kill floor. Management tried to find out the access of insect to the kill floor.
- 24 Outside premises had some areas of accumulated waste like used cafe cups. This was corrected by the establishment management.
- 30 Grease was observed on two carcasses on the kill floor. Corrected by establishment.
- 43 There was no identification and denaturing of carcasses performed in this establishment. CFIA officials asked for carcass identification.
- 82 Preventive action was not recorded in the establishment SSOP program. This will be corrected immediately.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 7/4/01	ESTABLISHMENT NO. AND NAME Est. 75 Excelham Inc.		CITY St. Jacques COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Richard Arsenault & Christian Allard		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 M	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 M	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 M	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 O	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 O	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	SSOP
Personal hygiene practices	26 A	Ingredients identification		53 O	HACCP
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 7/4/01	ESTABLISHMENT NO. AND NAME Est. 75 Excelham Inc.	CITY St. Jacques
			COUNTRY Canada
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Drs. Richard Arsenault & Christian Allard		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

8 Rodent control box was missing in the box room. This deficiency was investigated by the company management and corrective action was scheduled.

9 The documented vermin control records did not have corrective actions reported. Corrective action was scheduled by the establishment.

18 Condensation was observed over product which was covered by the plastic in the finished product cooler. Combos were moved to a different location by the establishment employees.

30 Grease on the cut plastic covering the combos was observed in the finished product cooler and boning room. This deficiency was corrected by the establishment management.

82 Preventive action was missing in the SSOP records. This will be changed by Company QC.

83 HACCP on-site verification on product receiving was performed only once a year by the company and pre-shipment review was not performed.